

BRINKMANN®



OWNER'S MANUAL
ASSEMBLY AND OPERATING INSTRUCTIONS

! WARNING

READ AND FOLLOW ALL WARNINGS AND
INSTRUCTIONS IN THIS MANUAL TO AVOID
PERSONAL INJURY OR PROPERTY DAMAGE.



IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR COOKER AS SAFELY AS POSSIBLE.

THE PURPOSE OF THIS SAFETY ALERT SYMBOL 

IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR SMOKER.
WHEN YOU SEE THE SAFETY ALERT SYMBOL, PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

 **THE WARNINGS BELOW APPLY TO ALL USES OF THE ALL-IN-ONE. ADDITIONAL WARNINGS SPECIFIC TO EACH USE OF THE ALL-IN-ONE MUST BE FOLLOWED IN CONJUNCTION WITH THESE WARNINGS.**

WARNING

- Only use this cooker on a hard, level, noncombustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the cooker. Never use on wooden or other surfaces that could burn.
- Always use a drip pan/ash guard under cooker when using as a charcoal grill or charcoal smoker to protect surface from heat damage and/or discoloration and to catch ashes, embers and drippings. Place a thin layer of water in drip pan/ash guard to help extinguish falling ashes and embers. A drip pan/ash guard is designed for use with a smoker for easy clean up of drippings that can cause discoloration of surface and to catch falling ashes and embers.
- Do not store or use smoker near gasoline or other flammable liquids, gases or where flammable vapors may be present.
- Proper clearance of 10 feet between the cooker and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when smoker is in use. Do not place cooker under a roof overhang or other enclosed area.
- Do not leave cooker unattended when in use.
- Never move cooker when it is in use or when it contains hot coals or ashes. Do not move cooker when water pan contains hot liquids.
- For household use only. Do not use this cooker for other than its intended purpose.
- For outdoor use only. Do not operate cooker indoors or in an enclosed area.
- Use caution when assembling and operating your cooker to avoid scrapes or cuts from sharp edges of metal parts.
- Place cooker in an area where children and pets cannot come into contact with unit. Close supervision is necessary when cooker is in use.
- Water pan should always be used when smoking. Do not allow liquid in water pan to completely evaporate. Check water pan every 2 hours and add water if level is low (a sizzling sound may indicate a need for water). Follow instructions in "Adding Water During Cooking" section of this manual.
- Always keep water in water pan even after food is removed from smoker. Water will evaporate and grease in water pan can catch on fire.
- Use caution when lifting or moving cooker to prevent strains and back injuries.
- In windy weather, cooker should be located in an outdoor area that is protected from the wind.
- Do not wear loose clothing or allow hair to hang freely while using cooker.
- Use caution when reaching into or under cooker. Always wear oven mitts/or gloves to protect your hands from burns. Avoid touching hot surfaces.
- Always wear shoes when operating cooker.
- We advise that a fire extinguisher acceptable for use with gas products be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Do not attempt to service cooker other than normal maintenance as explained in "After-Use Safety" and "Proper Care & Maintenance" sections of this manual. Repairs should be performed by The Brinkmann Corporation only.
- Accessory attachments not manufactured by The Brinkmann Corporation for this particular product are not recommended and may lead to personal injury or property damage.
- Properly dispose of all packaging material.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR SMOKER.

**FAILURE TO ADHERE TO SAFETY WARNING AND GUIDELINES IN THIS MANUAL COULD RESULT
IN BODILY INJURY OR PROPERTY DAMAGE.**

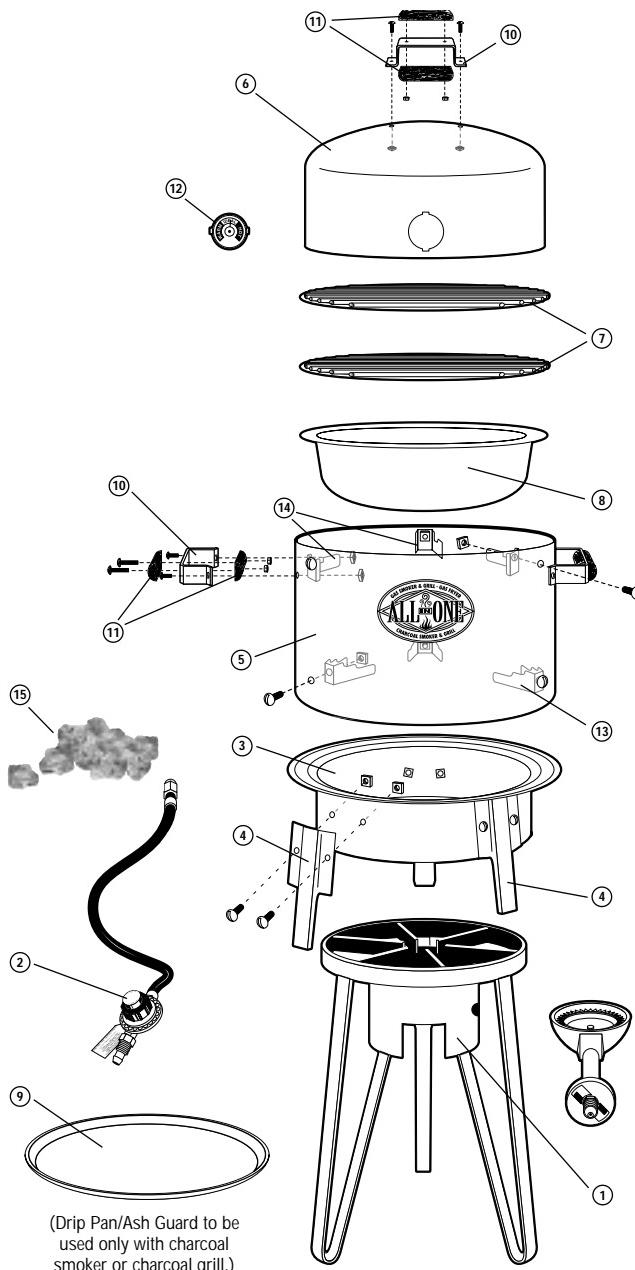
SAVE THIS MANUAL FOR FUTURE REFERENCE.

ASSEMBLY INSTRUCTIONS

**⚠ READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY
BEFORE ASSEMBLING OR OPERATING YOUR COOKER.**

FOR MISSING PARTS, PLEASE CALL CUSTOMER SERVICE AT 1-800-527-0717.

(Proof of purchase will be required.)



Inspect contents of the box to ensure all parts are included and undamaged.

The following tools are required to assemble your All-In-One:

- Flathead Screwdriver
- Adjustable Wrench
- $\frac{5}{8}$ " Open End Wrench
- $\frac{3}{4}$ " Open End Wrench
- $\frac{7}{8}$ " Open End Wrench

NOTE: An additional adjustable wrench can be substituted for the open end wrenches.

PARTS LIST:

- | | | |
|---|----|--|
| ① | 1 | Cooker with Burner Assembly |
| ② | 1 | Hose and Regulator with Safety Tag |
| ③ | 1 | Vented Aluminized Base Pan |
| ④ | 3 | Aluminized Legs/Brackets |
| ⑤ | 1 | Smoker Body |
| ⑥ | 1 | Dome Lid |
| ⑦ | 2 | 15½" Chrome Cooking Grills |
| ⑧ | 1 | Water Pan |
| ⑨ | 1 | Drip Pan/Ash Guard |
| ⑩ | 3 | Metal Brackets for Handles |
| ⑪ | 6 | Wooden Handle Halves |
| ⑫ | 1 | Heat Indicator |
| ⑬ | 3 | Lower Support Brackets (V Clip) |
| ⑭ | 3 | Upper Support Brackets (Single Clip) |
| ⑮ | 1 | Bag Lava Rocks |
| ⑯ | 18 | 10-24 x $\frac{3}{8}$ " Screws and Square Nuts |
| | 6 | 8-32 x $\frac{3}{4}$ " Screws and Nuts (for Handles) |

STEP 1:

Remove nut from bottom of burner assembly.

STEP 2:

Position the stand upside down as shown.

STEP 3:

Place burner assembly inside stand with threaded bolt protruding through support strap as shown.

STEP 4:

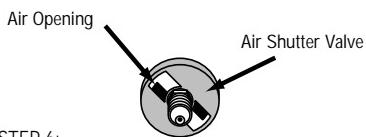
Thread nut onto bolt and securely tighten. Do not overtighten.

STEP 5:

a. Set cooker with burner assembly upright on flat surface. Make sure burner assembly is securely attached to cooker.

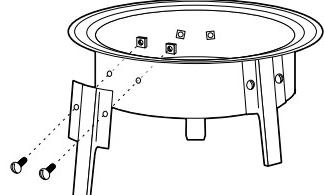
b. Attach female SAE fitting on hose assembly (using $\frac{3}{4}$ " wrench) to the male SAE fitting on the burner (using $\frac{5}{8}$ " wrench). Hold the male SAE fitting securely with one wrench and turn the female fitting with the other wrench until they are tightly joined.

NOTE: Make sure the male SAE fitting on the cooker is screwed into the air shutter and tightened securely. Do not over-tighten as the air shutter needs to move freely in order to adjust air intake. Check the attachment for proper connection every time propane tank is connected to cooker.

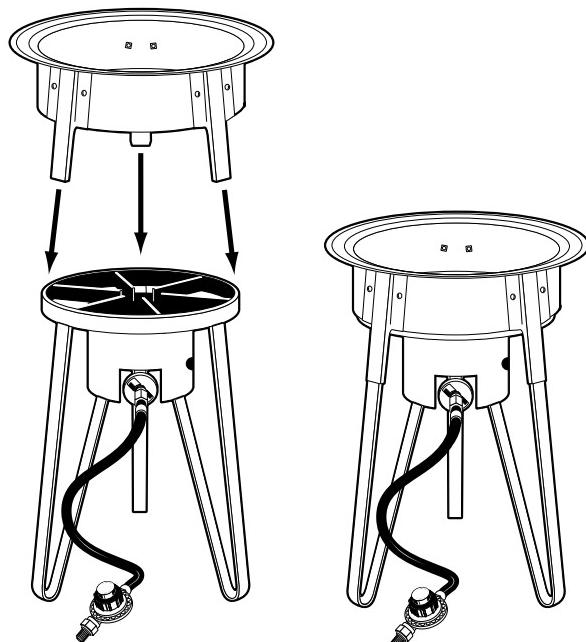
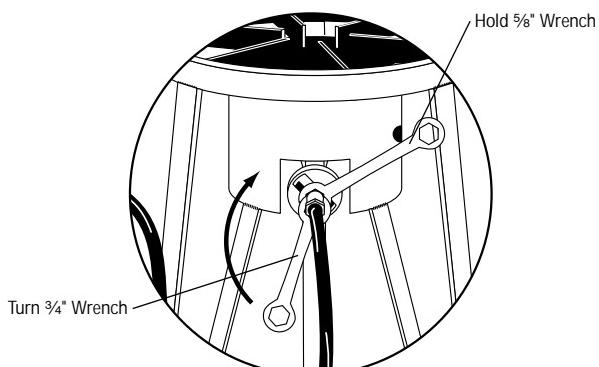
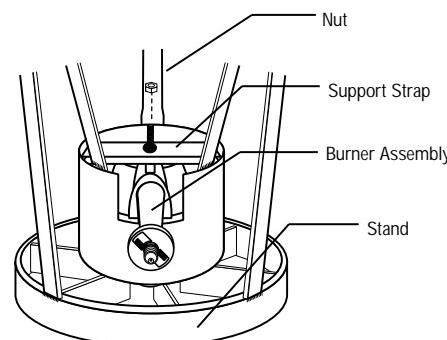


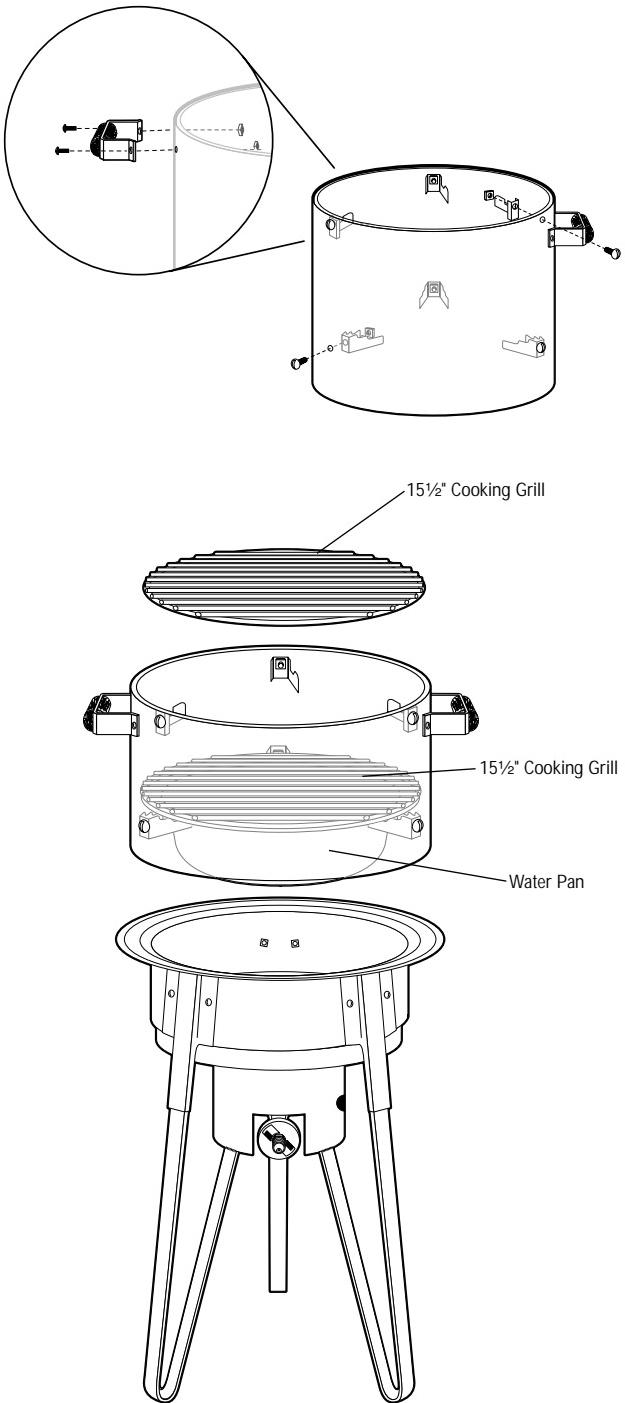
STEP 6:

a. Align the holes in the leg brackets with the screw holes in the base pan and attach using 10-24 x $\frac{3}{8}$ " screws and nuts. Tighten securely.



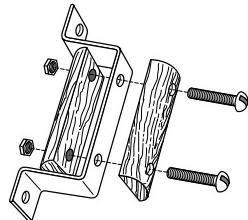
b. Place the base pan with attached legs on the cooker. Align the three legs of the base pan with legs of the cooker. Press down firmly until there is no gap between bottom of base pan and top of cooker.





STEP 7:

- Attach wooden handle halves to metal brackets using 8-32 x 3/4" screws and nuts as illustrated.

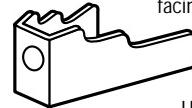


- Attach two handle assemblies to side of smoker body using 10-24 x 3/8" screws and square nuts as illustrated.

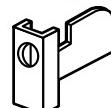
- Attach the three lower support brackets (V clips) to inside of smoker body through the three 1/4" holes that are located about halfway down on sides. Mount each bracket with notched side facing up using 10-24 x 3/8" screws and square nuts. Tighten screws securely.

- Attach the three upper support brackets (single clips) to inside of smoker body through the three 1/4" holes located near the top edge. Mount each bracket with notched side facing up using 10-24 x 3/8" screws and square nuts. Tighten screws securely.

Lower support bracket
(V-clip) with notched side
facing up.



Upper support bracket
with notched side
facing up.



STEP 8:

- Place water pan inside smoker body on top of lower support brackets. Position water pan so the rim is resting securely on notched out step of all three support brackets. Place smoker body on base pan.
- Place a 15 1/2" cooking grill on the lower support brackets directly above water pan.
- Place a 15 1/2" cooking grill on the upper support brackets so the rim is resting securely on notched out step of all three support brackets.

STEP 9:

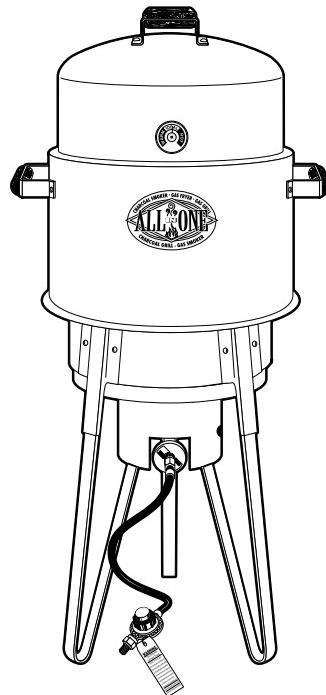
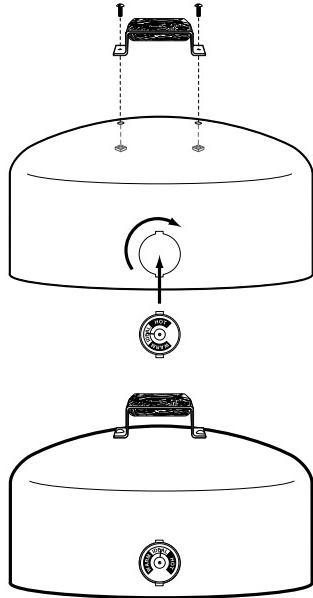
- a. Attach handle on top of dome lid using 10-24 x $\frac{3}{8}$ " screws and square nuts.
- b. Install heat indicator in dome lid by aligning tabs on heat indicator with slots in the opening on front of dome lid. Insert and turn $\frac{1}{4}$ revolution until the word "IDEAL" on the heat indicator is at the top of the dial.
- c. Place dome lid on upper support brackets of smoker body.

NOTE: The dome lid is not designed to fit snugly in the smoker body. The gap between the dome lid and smoker body allows proper air draft.

- d. Proceed to "Gas Leak Testing" section of this manual.

Fully Assembled All-In-One

NOTE: Before first use and after cleaning, apply a light coat of vegetable oil or vegetable cooking spray to the interior surface of the dome lid, smoker body, cooking grills and water pan. This simple process will help reduce interior rusting. DO NOT apply oil to the base pan or the cooker portion of the All-In-One.

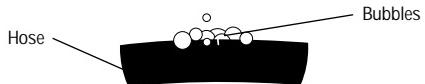


GAS LEAK TESTING

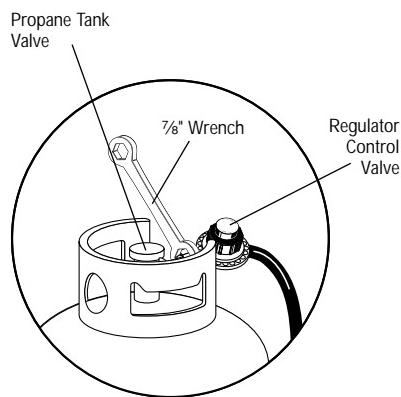
⚠ THE GAS LEAK TESTING PROCEDURE MUST BE PERFORMED EVERY TIME THE TANK IS CONNECTED TO COOKER.

⚠ WARNING

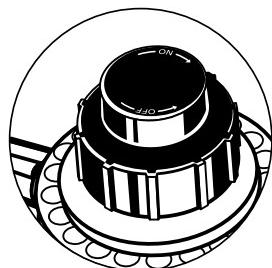
- This cooker is designed to operate on propane gas only. It will not operate on natural gas.
- Gas leak testing must be performed outdoors in a well ventilated area.
- During the gas leak testing procedure, always keep unit away from open flames, sparks or lit cigarettes.
- Never use a flame to check for gas leaks.
- Always remove dome lid, smoker body and base pan from the cooker before lighting the burner.
- If the burner does not light within 5 seconds, turn the propane tank valve and regulator control valve off immediately. Always wait at least 5 minutes for gas fumes to dissipate before repeating procedure.
- Always use the propane tank valve to turn the unit ON and OFF. The regulator control valve is used to adjust the flame ONLY.
- Never use a unit that has a gas leak. Contact The Brinkmann Corporation's Customer Service Department for replacement parts.

1. Remove dome lid, smoker body, and base pan from cooker.
2. Make sure the propane tank valve and regulator control valve are turned OFF.
3. Make sure male SAE fitting is properly attached to air shutter (refer to Assembly Instructions). Attach POL fitting to tank (using $\frac{7}{8}$ " wrench) and turn **COUNTER-CLOCKWISE**.
4. Prepare a soapy water solution (one part dishwashing liquid to three parts water) to test for gas leaks in the hose and connections. Apply a generous amount of the soapy mixture to the POL fitting and the regulator control valve fitting.
5. With the regulator control valve in the "OFF" position, open the propane tank valve two full turns (counter-clockwise) and look for bubbles at the connections. DO NOT LEAVE GAS ON FOR MORE THAN 10 SECONDS. If soapy mixture starts bubbling, gas is leaking through the connection. Turn the propane tank valve OFF and retighten the connection that is leaking gas. Repeat procedure with soapy mixture until gas no longer leaks. Turn the propane tank valve OFF.


Hose Bubbles
6. Apply a generous amount of the soapy mixture to the regulator control valve, the entire length of hose, and SAE fitting (located nearest to the cooker).
7. With the regulator control valve in the "OFF" position, open the propane tank valve two full turns (counter-clockwise). Next, open the regulator control valve fully and check for bubbles at control valve, along the entire length of hose and at the SAE fitting. DO NOT LEAVE GAS ON FOR MORE THAN 10 SECONDS. If soapy mixture starts bubbling, gas is leaking through the connection or hose. Turn the propane tank valve and regulator control valve OFF and retighten the connection that is leaking gas. Repeat procedure with soapy mixture until gas no longer leaks. NEVER USE A FLAME TO CHECK FOR GAS LEAKS.
8. Once all gas leaks have been sealed, WAIT AT LEAST 5 MINUTES FOR GAS FUMES TO DISSIPATE BEFORE LIGHTING THE BURNER. Carefully follow "Operating Instructions" to light the burner and properly operate this unit.



NOTE: POL fittings are made with a metal to metal seal and must be made very tight to prevent leaking.



GAS OPERATING INSTRUCTIONS

LP GAS – PROPANE

⚠ THESE WARNINGS MUST BE FOLLOWED WHENEVER USING PROPANE.
FOLLOW THESE WARNINGS IN ADDITION TO THE WARNINGS LISTED ON PAGE 1 OF THIS MANUAL.

⚠ WARNING

- This outdoor gas cooker is designed for propane gas supply. Only cylinders marked "Propane" should be used. The cylinder should be marked in accordance with the specifications for LP cylinders of the U.S. Department of Transportation (DOT) and incorporate a safety relief device having direct communications with the vapor space of the cylinder.
- Always use the gas pressure regulator supplied with the cooker. This regulator is set for an outlet pressure of 15 PSI. Never connect an outdoor gas cooking appliance to an unregulated LP-gas supply.
- Check all gas connections by following directions in the "Gas Leak Testing" section this manual. Never test for gas leaks with a lighted match or open flame.
- When lighting the burner, always use long matches, a spark ignitor, or other means that will keep your hands, face and hair far away from the burner.
- Use caution and stand back when lighting cooker or checking flame level through the burner viewing hole.
- Place the propane tank a safe distance from cooker when in use.
- Always use the propane tank valve to turn the cooker "ON" and "OFF." Use the regulator control valve to adjust flame ONLY.
- Do not allow the gas hose to come into contact with any hot surfaces.
- Always disconnect the propane tank from the outdoor gas cooker when not in use.
- Always store propane tank outdoors in a well ventilated, shaded area, away from any gas burning apparatus. Do not store indoors or in an enclosed area. A safety plug specifically designed for use with a propane tank should be placed in the propane tank valve.

GAS SMOKER & GRILL

- Do not move smoker when water pan contains hot liquids. Water could spill from the water pan causing severe burns.
- Never allow water to completely evaporate from the water pan. Always keep water in water pan even after food is removed from smoker. Water will evaporate and grease in water pan can catch on fire.
- If a flame flare-up occurs while cooking, turn the regulator control valve to low and cover cooker with dome lid to limit airflow and extinguish the flare-up. If flare-up does not extinguish, turn the propane tank valve OFF and leave dome lid on grill. Wait at least 5 minutes, remove dome lid and relight the cooker.
- Always allow hot water in water pan to cool completely before handling to avoid being burned or scalded.

GAS BOILER/FRYER

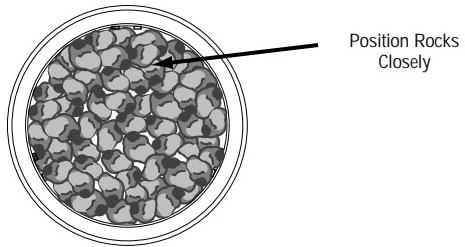
- Only use flat bottom metal cookware. Always center evenly on top of cooker.
- Do not move the cooker while it is in use. Hot liquid could spill from metal cookware causing severe burns.
- Use caution when removing food. Liquid will be extremely hot and could cause severe burns.
- Use caution when using pans with long handles. Avoid bumping into handle and knocking pan from cooker.
- Never place an empty pot or pan over an open flame as they can melt. Always have liquid in metal cookware prior to placing over flame.
- The retaining ring on the cooker allows placement of a 14.5" diameter pot. Any pot larger than 14.5" will rest on the retaining ring. Keep the pot centered on the retaining ring.
- Do not use plastic, ceramic or glassware on cooker.
- Frozen foods should be thawed before placing in oil.
- After each use, always turn propane tank valve OFF first, then turn the regulator control valve OFF.
- If using a pan with a strainer basket, use extreme caution when separating the two to avoid pulling pan off cooker.

GAS SMOKING

⚠ READ ALL WARNINGS ON PAGE 1 AND 7 BEFORE PROCEEDING

Before first use and after cleaning, apply a light coat of vegetable oil or vegetable cooking spray to the interior surface of the dome lid, smoker body, cooking grills and water pan. This simple process will help reduce interior rusting. DO NOT apply oil to the base pan or the cooker portion of the All-In-One.

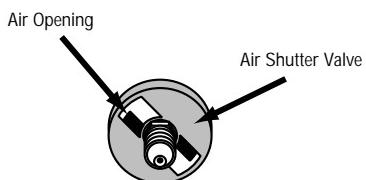
1. Remove dome lid, smoker body and base pan from cooker.
2. Place an even layer of lava rocks in the base pan. Position rocks closely together so there are no large gaps between lava rocks.



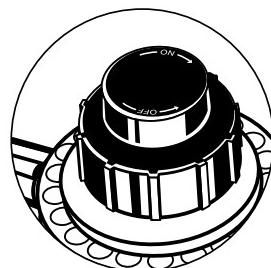
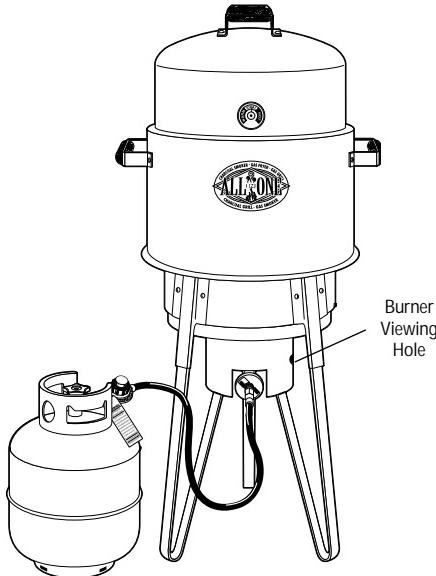
3. Refer to "Flavoring Wood" section for recommended amount of flavoring wood to use.
4. Make sure the regulator control valve is in "OFF" position.
5. Open the propane tank valve two full turns. Using a long match, insert the flame through the burner viewing hole and hold the flame $\frac{1}{2}$ " above burner portholes. Open the regulator control valve SLOWLY until the burner lights.

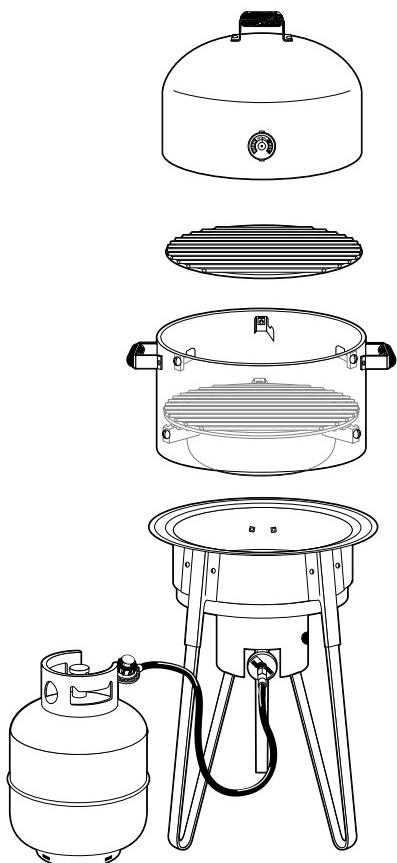
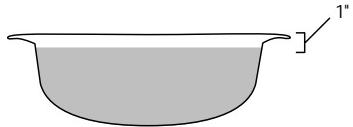
⚠ WARNING: If the burner does not light within 5 seconds, turn the propane tank valve and regulator control valve OFF immediately. Wait at least 5 minutes until gas fumes have dissipated before attempting to light the burner again.

6. After lighting the burner, open the regulator control valve until large yellow flame appears. Adjust the air shutter valve on the cooker until the flame turns blue.



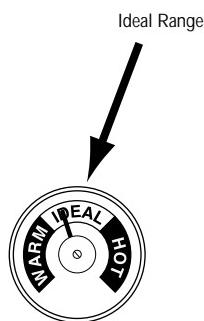
7. Turn the flame to low. Wearing fire-resistant oven mitts, align the legs of the base pan with legs of cooker and firmly push the base pan down on top of cooker. Make sure there is no gap between the bottom of base pan and top of cooker.





8. Place the empty water pan inside smoker body on the lower support brackets. Position water pan so rim is resting securely on notched out step of all three support brackets.
9. Place the smoker body on the base pan, making sure the water pan is still in position.
10. Carefully fill water pan with warm water or marinade to 1" below the rim. A full pan holds 4 quarts/1 gallon of water and will last 2-3 hours. Do not overfill and allow water to overflow from water pan.
11. Place a cooking grill on the lower support brackets directly above the water pan. Position the cooking grill so the rim is resting securely on notched out step of all three support brackets.
12. Place food on the cooking grill in a single layer with space between each piece. This will allow smoke and moist heat to circulate evenly around all pieces.
13. Place the other cooking grill on the upper support brackets, making sure the rim is resting securely on notched out step of all three support brackets. Place food on the cooking grill.
14. Place the dome lid on smoker body and allow food to cook. After 3-4 hours of cooking, check water level and add water if level is low. Follow instructions in the "Adding Water During Cooking" section of this manual.

HEAT VARIATION: The heat setting for water smoking will vary with outdoor temperatures and weather conditions. In mild or warm weather, set the flame to LOW - MEDIUM. During colder (50°F and below) or windy weather, adjust the flame to MEDIUM. A good rule to follow is to adjust the flame so temperature inside smoker is maintained at the lower end of "IDEAL" range on the heat indicator.



15. Always use a meat thermometer to ensure food is fully cooked before removing from smoker.
16. After each use, always turn propane tank valve OFF first, then turn the regulator control valve OFF.
17. Allow smoker to cool completely, then follow instructions in the "After-Use Safety" and "Proper Care & Maintenance" sections of this manual.

GAS GRILLING

⚠ READ ALL WARNINGS ON PAGE 1 AND 7 BEFORE PROCEEDING

Before first use and after cleaning, apply a light coat of vegetable oil or vegetable cooking spray to the interior surface of the dome lid, smoker body, cooking grills and water pan. This simple process will help reduce interior rusting. DO NOT apply oil to the base pan or the cooker portion of the All-In-One.

1. Follow Steps 1, 2, 4, 5, 6 and 7 in "Gas Smoking" section.
2. Place a cooking grill on the base pan. Place the dome lid on the base pan and preheat grill for 5 minutes on MEDIUM flame. For best results, the dome lid should be placed on base pan when grilling food.
3. Place food on the cooking grill in a single layer with space between each piece. Adjust the flame to obtain the desired cooking temperature. Replace dome lid and allow food to cook.

HEAT/FLAME SETTINGS:

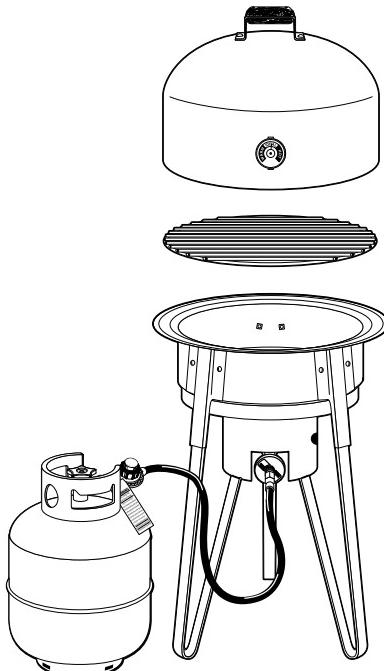
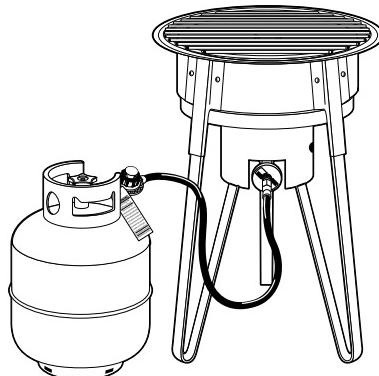
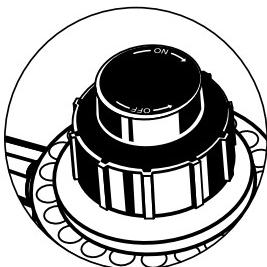
MEDIUM-HIGH FLAME: For preheating and quick searing of meat, especially steaks cooked rare.

MEDIUM FLAME: For grilling most "flat" cuts of meat, after they have been seared, such as steaks, chops and hamburgers.

LOW FLAME: For cooking "fatty" cuts of meat that flame up easily. Thick cuts of meat usually require slow cooking with a low flame.

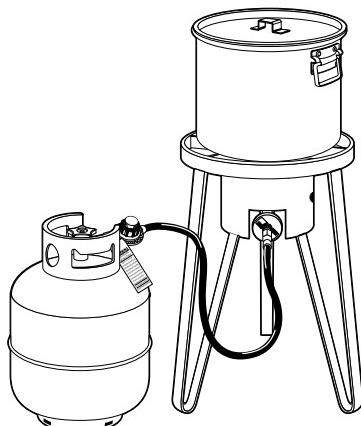
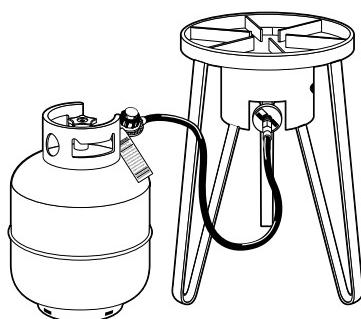
⚠ WARNING: If a flame flare-up occurs while cooking, turn the regulator control valve to low and cover grill with dome lid to limit airflow and extinguish the flare-up. If flare-up does not extinguish, turn the propane tank valve OFF and leave dome lid on grill. Wait at least 5 minutes, remove dome lid and relight the cooker.

4. Always use a meat thermometer to ensure food is fully cooked before removing from grill.
5. After each use, always turn propane tank valve OFF first, then turn the regulator control valve OFF.
6. Allow grill to cool completely, then follow instructions in the "After-Use Safety" and "Proper Care & Maintenance" sections of this manual.



GAS BOILING/FRYING

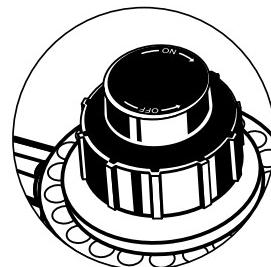
⚠ READ ALL WARNINGS ON PAGE 1 AND 7 BEFORE PROCEEDING



1. Remove dome lid, smoker body and base pan from cooker and set aside.
2. Follow Steps 4, 5 and 6 of "Gas Smoking" section.
3. Fill metal cookware with desired amount of water or oil. Never fill pot more than half way to allow room for addition of food and to avoid boil-over of hot liquids. Never place an empty pot over an open flame.
4. Place pot on cooker. The retaining ring on the cooker allows placement of a 14.5" diameter pot. Any pot larger than 14.5" in diameter will rest on the retaining ring of cooker. Keep the pot centered on the retaining ring.
5. Bring liquid to the desired cooking temperature. For best results, use a deep fry thermometer to check temperature. If oil begins to smoke, reduce the flame to avoid igniting the oil. Never exceed 375°F.



6. Use a cooking basket or a long handled strainer to lower food into oil to avoid splashing hot liquid. Lower food into the pot slowly. Frozen foods should be thawed to room temperature before placing in oil. The temperature of liquid will drop when the food is added. Adjust the flame to return to desired cooking temperature. When the desired temperature is achieved, reduce the heat to maintain desired temperature.
7. Make sure food is fully cooked before removing from fryer.
8. When food is done, turn cooker OFF. After each use, always turn propane tank valve OFF first, then turn the regulator control valve OFF.
9. Allow cooker, pot and liquid to cool completely before handling. Follow instructions in the "After-Use Safety" and "Proper Care & Maintenance" sections of this manual. Dispose of liquid properly.



CHARCOAL OPERATING INSTRUCTIONS

CHARCOAL SMOKER & GRILL

**⚠ THESE WARNINGS MUST BE FOLLOWED WHENEVER USING PROPANE.
FOLLOW THESE WARNINGS IN ADDITION TO THE WARNINGS LISTED ON PAGE 1 OF THIS MANUAL.**

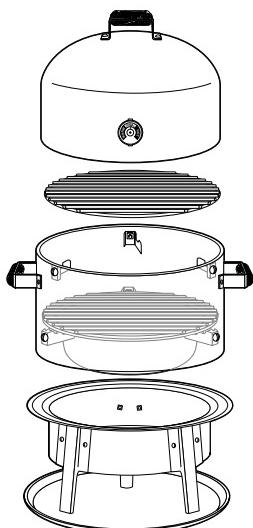
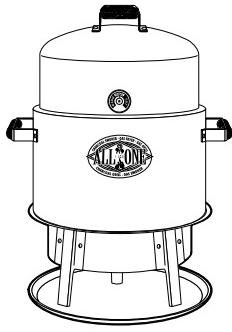
⚠ WARNING

- Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products will cause an explosion possibly leading to severe bodily injury.
- We recommend the use of a Charcoal Chimney Starter to avoid the dangers associated with charcoal lighting fluid. If you choose to use charcoal lighting fluid, only use lighting fluid approved for lighting charcoal. Carefully read instructions on the charcoal lighting fluid and charcoal prior to use.
- When using charcoal lighting fluid, allow charcoal to burn until covered with a light ash (approximately 20 minutes) prior to placing dome lid on smoker/grill. This will allow charcoal lighting fluid to burn off. Failure to do this could trap fumes from charcoal lighting fluid in smoker and may result in a flash-fire or explosion when dome lid is removed.
- Do not use self-starting charcoal. Use only a high grade plain charcoal or charcoal/wood mixture.
- Always use a drip pan/ash guard under cooker when using as a charcoal grill or charcoal smoker to protect surface from heat damage and/or discoloration and to catch ashes, embers and drippings. Place a thin layer of water in drip pan/ash guard to help extinguish falling ashes and embers. A drip pan/ash guard is designed for use with a smoker for easy clean up of drippings that can cause discoloration of surface and to catch falling ashes and embers.
- Do not leave cooker unattended when in use.
- Do not move the smoker when the water pan contains hot liquids.
- Never allow water to completely evaporate from the water pan. Always keep water in water pan even after food is removed from smoker. Water will evaporate and grease in water pan can catch on fire.
- When opening the dome lid, keep hands, face and body safe from hot steam and flame flare-ups.
- Use extreme caution and follow instructions for adding water to water pan (page 16) to prevent burns.
- Use extreme caution and follow instructions for adding charcoal and wood (page 15).
- Never add charcoal lighting fluid to hot or even warm coals.
- When grilling or smoking, it is possible for grease from the meat to drip into the charcoal and cause a grease fire. If this should happen, replace dome lid to suffocate the flame.
- Never leave coals and ashes in smoker or grill unattended.
- Before grill can be left unattended, remaining coals and ashes must be removed from smoker/grill. Use caution to protect yourself and property. Place remaining coals and ashes in a noncombustible metal container and completely saturate with water. Allow ashes and water to remain in metal container 24 hours prior to disposing.
- With a garden hose, completely wet the surface beneath and around the All-In-One to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- Keep children and pets away from the All-In-One.

CHARCOAL SMOKING

⚠ READ ALL WARNINGS ON PAGE 1 AND 12 BEFORE PROCEEDING

Before first use and after cleaning, apply a light coat of vegetable oil or vegetable cooking spray to the interior surface of the dome lid, smoker body, cooking grills and water pan. This simple process will help reduce interior rusting. DO NOT apply oil to the base pan or the cooker portion of the All-In-One.



1. Remove dome lid, smoker body and base pan from cooker and set the cooker aside.
2. Remove lava rocks from base pan and store them properly.
3. Place the drip pan/ash guard under the base pan to catch any ashes or drippings.
4. Remove cooking grills from smoker body.
5.
 - a. If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Carefully place 8-10 pounds charcoal in the base pan. Proceed to Step 8.
 - b. If using charcoal lighting fluid, use charcoal lighting fluid approved for lighting charcoal ONLY. Do not use gasoline, kerosene or alcohol for lighting charcoal. Place 8-10 pounds of charcoal in base pan. Depending on the weather, a full pan of charcoal will burn for 5-6 hours.
6. Saturate charcoal with lighting fluid and wait 2-3 minutes for fluid to soak in. Store charcoal lighting fluid safely away from smoker.
7. Carefully light the charcoal and allow to burn until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off.
8. Refer to "Flavoring Wood" section for recommended amount of flavoring wood to use. Use long cooking tongs to carefully place flavoring wood on top of hot charcoal.
9. Make sure water pan is resting securely on notched out step of all three lower support brackets.
10. Place the smoker body on the base pan, making sure the water pan is still in position.
11. Carefully fill water pan with warm water or marinade to 1" below the rim. A full pan holds 4 quarts/1 gallon of water and will last 2-3 hours. Do not overfill and allow water to overflow from water pan.
12. Place a cooking grill on the lower support brackets directly above the water pan. Position the cooking grill so the rim is resting securely on notched out step of all three support brackets.
13. Place food on the cooking grill in a single layer with space between each piece. This will allow smoke and moist heat to circulate evenly around all pieces.
14. Place the other cooking grill on the upper support brackets, making sure the rim is resting securely on notched out step of all three support brackets. Place food on the cooking grill.
15. Place the dome lid on smoker body and allow food to cook. After 3-4 hours of cooking, check water and charcoal level. Add water and/or charcoal if level is low. Follow instructions in the "Adding Water During Cooking" and "Adding Charcoal/Wood During Cooking" section of this manual.
16. Always use a meat thermometer to ensure food is fully cooked before removing from smoker.
17. Allow smoker to cool completely, then follow instructions in the "After-Use Safety" and "Proper Care & Maintenance" sections of this manual.

CHARCOAL GRILLING

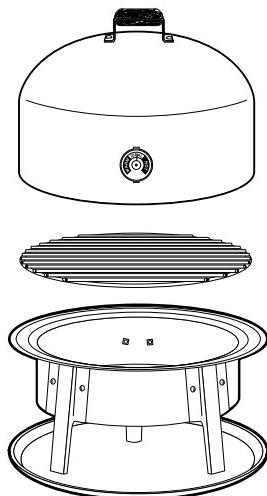
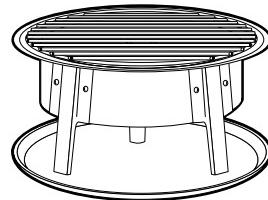
⚠ READ ALL WARNINGS ON PAGE 1 AND 12 BEFORE PROCEEDING

Before first use and after cleaning, apply a light coat of vegetable oil or vegetable cooking spray to the interior surface of the dome lid, smoker body, cooking grills and water pan. This simple process will help reduce interior rusting. DO NOT apply oil to the base pan or the cooker portion of the All-In-One.

1. Remove dome lid, smoker body and base pan from cooker and set the cooker aside.
2. Remove lava rocks from base pan and store them properly.
3. Place the drip pan/ash guard under the base pan to catch any ashes or drippings.
4. Remove cooking grills from smoker body.
5. a. If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Carefully place 4-5 pounds charcoal in the base pan. Proceed to Step 8.
b. If using charcoal lighting fluid, use charcoal lighting fluid approved for lighting charcoal ONLY. Do not use gasoline, kerosene or alcohol for lighting charcoal. Place 4-5 pounds of charcoal in base pan.
6. Saturate charcoal with lighting fluid and wait 2 to 3 minutes for fluid to soak in. Store charcoal lighting fluid safely away from smoker.
7. Carefully light the charcoal and allow to burn until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off.
8. The charcoal grill will be VERY HOT and caution must be used when working in or around the grill. Use oven mitts to protect your hands from burns. Place a cooking grill on the base pan.
9. Place food on the cooking grill in a single layer with space between each piece and allow food to cook.
10. Always use a meat thermometer to ensure food is fully cooked before removing from grill.
11. Allow grill to cool completely, then follow instructions in the "After-Use Safety" and "Proper Care & Maintenance" sections of this manual.



WARNING: If a flame flare-up occurs while grilling, cover grill with dome lid to limit airflow and extinguish the flare-up.



Flavoring Wood

- To obtain your favorite smoke flavor, experiment by using chunks, sticks or chips of flavor producing wood such as hickory, pecan, apple, cherry, or mesquite. Most fruit or nut tree wood may be used for smoke flavoring. Do not use resinous woods such as pine as it will produce an unpleasant taste.
- Wood chunks or sticks 3" to 4" long and 1/2" to 1" thick work best. Unless the wood is still green, soak the wood in water for 30 minutes or wrap each piece in foil and tear several small holes in the foil to produce more smoke and prevent the wood from burning too quickly. A lot of wood is not required to obtain a good smoke flavor. A recommended amount is 3-4 wood chunks or sticks. Experiment by using more wood for stronger smoke flavor or less wood for mild smoke flavor.
- Additional flavoring wood should not have to be added during the cooking process, however, it may be necessary when cooking very large pieces of meat. Follow the instructions and cautions below to avoid injury while adding wood.

Adding Charcoal/Wood During Cooking

Additional charcoal may be required to maintain or increase cooking temperature.

NOTE: Dry wood burns hotter than charcoal so you may want to increase the ratio of wood to charcoal to increase the cooking temperature. Hardwood such as oak, hickory, mesquite, fruit and nut wood are an excellent fuel because of their burning rate. When using wood as fuel, make sure the wood is seasoned and dry. DO NOT use resinous wood such as pine as it will produce an unpleasant taste.

1. Remove dome lid so you can see the water pan. Tilt the dome lid toward you to allow heat and steam to escape away from your face. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.
2. Wearing oven mitts, remove food and cooking grills. Remove the smoker body from base pan.

⚠ WARNING: The water in water pan will be extremely HOT. When lifting smoker body from base pan, use extreme caution and make sure the water pan is securely in place on the three lower support brackets. Keep legs and feet out from under the smoker body to avoid being scalded by hot liquids spilling from water pan. Be extremely careful not to tilt or jar smoker so hot water does not spill out of water pan.

3. Set the smoker body with the water pan aside on a hard, level, noncombustible surface.
4. Stand back a safe distance and use long cooking tongs to lightly brush aside ashes on hot coals. Use long cooking tongs to add charcoal and/or wood, being careful not to stir-up ashes and sparks.

⚠ WARNING: Never add charcoal lighting fluid to hot or even warm coals!

5. When charcoal is burning strong again, replace smoker body with the water pan on base pan.

⚠ WARNING: The water in water pan will be extremely HOT. When lifting smoker body from ground, use extreme caution and make sure the water pan is securely in place on the three lower support brackets. Keep legs and feet out from under the smoker body to avoid being scalded by hot liquids spilling from water pan. Be extremely careful not to tilt or jar smoker so hot water does not spill out of water pan.

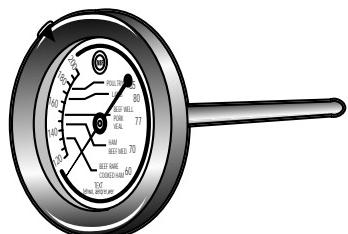
6. Replace the cooking grills and food in the smoker body. Place the dome lid on smoker body and allow food to continue cooking.

1. Check the water level in water pan if the complete cooking process will take longer than 3 hours. A low water level can be detected by listening for the sound of water simmering.
 2. Lift the dome lid off the smoker body. Tilt the dome lid toward you to allow heat and steam to escape away from your face. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. Inspect the water level in the pan.
 3. If water level is low, add water to water pan. If food is on top cooking grill only, water may be added to the water pan by moving food aside on cooking grill and pouring water down through the cooking grill. Pour slowly to avoid splashing or over-filling.

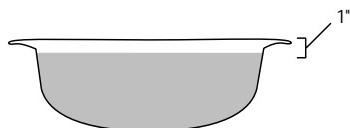
If using both cooking grills, wear oven mitts and remove food and the top cooking grill. Move food aside on the lower cooking grill and pour water into water pan through the lower cooking grill. Pour slowly to avoid splashing or over-filling.
 4. Carefully fill water pan with warm water or marinade to 1" below the rim. A full pan holds 4 quarts/1 gallon of water and will last 2-3 hours. Do not overfill and allow water to overflow from water pan.
 5. Set the top cooking grill on the upper support brackets and place food back on the cooking grill.
 6. Place the dome lid on smoker body and allow food to continue cooking.

There is very little difference in temperature and cooking time between top and bottom grill levels. When cooking different types or cuts of meat at the same time, place the meat that requires the least cooking time on the top cooking grill so that it may be easily removed first. If only one cooking grill is required, use the upper grill level for best results.

- During the smoking process, avoid the temptation to lift dome lid to check food. Lifting the dome lid allows heat to escape, making additional cooking time necessary.
 - We strongly recommend using a meat thermometer to determine the proper degree of doneness. Many variables (outside cooking temperature, amount of charcoal, the number of times the dome lid is removed, proximity of food to heat source, etc.) will affect actual cooking times. When using a meat thermometer, place probe midway into the thickest part of the meat, making sure that it does not touch any fat or bone. Allow five minutes for the thermometer to register temperature properly.



Adding Water During Cooking



Cooking Tips:

AFTER-USE SAFETY

WARNING

- Always allow the cooker and all components to cool completely before handling.
- Never leave coals and ashes in smoker/grill unattended.
- Before cooker can be left unattended, remaining coals and ashes must be removed from smoker/grill. Use caution to protect yourself and property. Place remaining coals and ashes in a noncombustible metal container and completely saturate with water. Allow ashes and water to remain in metal container several days prior to disposing.
- With a garden hose, completely wet the surface beneath and around the All-In-One to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- Cover and store the All-In-One in a protected area, out of reach of children.

Proper Care & Maintenance

- Wash the water pan, base pan and cooking grills with hot, soapy water, rinse well and dry. Lightly coat cooking grills with vegetable oil or vegetable cooking spray.

- Clean inside and outside of All-In-One by wiping off with a damp cloth. After cleaning, apply a light coat of vegetable oil or vegetable cooking spray to the interior surface of the dome lid, smoker body, cooking grills and water pan. This simple process will help reduce interior rusting. DO NOT apply oil to the base pan or the cooker portion of the All-In-One.

NOTE: Smoke will accumulate and leave a residue in the dome lid of your smoker that may drip onto food during cooking. To minimize accumulation of residue, wipe off dome lid after each use.

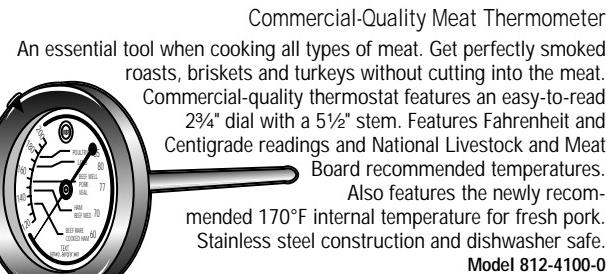
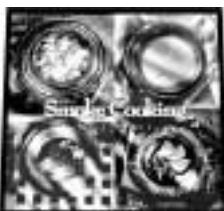
- Clean lava rocks after 5 or 6 cookouts. Allow lava rocks to cool completely. Remove dome lid and smoker body. Using long tongs, turn each lava rock over in base pan. Light cooker and adjust flame to MEDIUM-HIGH. Allow grease on lava rocks to burn off for approximately 10-15 minutes.
- Always disconnect the propane tank from cooker when not in use.
- Before storing cooker, cover air shutter, top of burner assembly and POL fitting with plastic and secure with rubber bands to prevent insects from nesting.
- Cover and store the All-In-One in a protected area.
- If rust appears on the exterior surface of your cooker, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good high-temperature resistant paint.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, then coated with vegetable oil or vegetable cooking spray to minimize rusting.

ACCESSORIES

The Art of Smoke Cooking Cookbook

Contains 40 exciting yet simple recipes using the delicious technique of smoke cooking. Beautifully photographed full-color, sixty-six page hardback cookbook presents old favorites as well as new recipes such as smoked meatballs & spaghetti, smoked pizza, smoked tomato soup and smoked peach cobbler.

Model 812-3327-0



Commercial-Quality Meat Thermometer

An essential tool when cooking all types of meat. Get perfectly smoked roasts, briskets and turkeys without cutting into the meat.

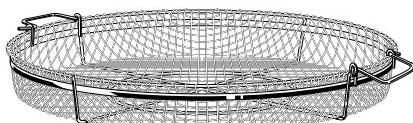
Commercial-quality thermostat features an easy-to-read 2 3/4" dial with a 5 1/8" stem. Features Fahrenheit and Centigrade readings and National Livestock and Meat Board recommended temperatures. Also features the newly recommended 170°F internal temperature for fresh pork. Stainless steel construction and dishwasher safe.

Model 812-4100-0

Smoker Basket

The unique basket weave prevents food from falling through the grill while allowing smoke, steam and heat to flow into the food. Great for fish, shrimp, vegetables and hors d'oeuvres. Also, provides a convenient method for lifting food in and out of the smoker. Great for large cuts of meat such as turkeys and roasts.

Model 400-0074-0



Smoke'N Jacket Vertical Smoker Cover

This durable, weather-resistant vinyl cover protects your smoker from the elements all year long. Designed to fit Brinkmann and Cook'N Ca'jun double-grill vertical smokers. Black.

Model 600-3321-0

Smoke'N Spice Seasoning

These custom blended spices are a delicious marinade seasoning for smoke cooking and grilling. Contains no MSG. Available in red and white meat varieties in a money-saving 2-pack.

Model 812-3322-0



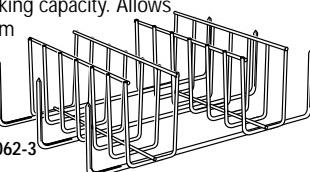
Boiling Pot with Strainer Basket

These professional-quality boiling pots with lids and strainer baskets are the number one choice of indoor and outdoor chefs. Made of heavy gauge aluminum. The strainer baskets have handles for easy lifting. Perfect for crab and crawfish boils, fish fries, soups and stews, canning fruits and vegetables. You can even fry a whole turkey in these pots.

- 24 Quart Model 815-3612-B
- 30 Quart Model 815-3622-B
- 36 Quart Model 815-3614-B
- 42 Quart Model 815-3616-B
- 60 Quart Model 815-3620-B
- 80 Quart Model 815-3621-B

Rib Rack

Chrome-plated rack can greatly increase the cooking capacity of your smoker. Holds ribs, chicken halves, potatoes and corn vertically to triple cooking capacity. Allows smoke, steam and heat to penetrate food evenly.



Model 600-0062-3

Deep Fry Thermometer

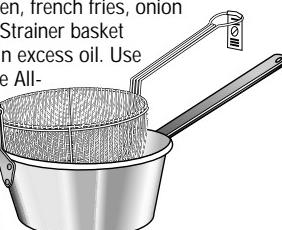
Accurately monitor cooking oil temperature with this high quality fry thermometer. An essential tool when deep frying to maintain proper cooking temperature. Designed to clip onto pot.

- Stainless steel and dishwasher safe.
- w/5" Stem Model 072-0009-0
- w/10" Stem Model 072-0011-0

2 Gallon Pan & Basket Set

Restaurant-style aluminum fry pan with nickel plated wire straining basket is an essential tool for frying fish, chicken, french fries, onion rings and more. Strainer basket holder helps drain excess oil. Use outdoors with the All-In-One cooker and avoid the mess and odor of frying indoors.

Model 815-3610-0



**LOOK FOR THESE AND OTHER BRINKMANN ACCESSORIES AT YOUR LOCAL RETAILER WHERE SMOKERS ARE SOLD,
OR ORDER DIRECT BY CALLING 1-800-468-5252.**

ONE YEAR LIMITED WARRANTY

For one year from date of purchase, The Brinkmann Corporation warrants the All-In-One against defects due to workmanship or materials to the original purchaser. The Brinkmann Corporation's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover smokers that have been altered or damaged due to: normal wear, rust, abuse, improper maintenance, improper use, disassembly of parts and/or attempted repair by anyone other than an authorized employee of The Brinkmann Corporation.
- This warranty does not cover surface scratches or heat damage to the finish, which is considered normal wear.
- The Brinkmann Corporation may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Brinkmann Corporation requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain repair or replacement of your All-In-One under the terms of this warranty, please call Customer Service Department at 1-800-527-0717 for a Return Authorization Number and further instructions. **A receipt will be required. A Return Authorization Number must be clearly marked on the outside of the box.** The Brinkmann Corporation will not be responsible for any smokers forwarded to us without a Return Authorization Number.

EXCEPT AS ABOVE STATED, THE BRINKMANN CORPORATION MAKES NO OTHER EXPRESS WARRANTY.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO ONE YEAR FROM THE DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE ALL-IN-ONE TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.